

Catering

North Dakota State University



Dining
NDSU *Services*

Planning Your Event

Sufficient time to plan is critical to the success of an event. Events that require catering services need a minimum 10-day advanced notice. At that time, we will ask you to estimate the number of guests attending your event. A guaranteed number is required 72 hours prior to your event. You will be billed at the guarantee number that you provided, should you go over the guaranteed number, then you will be billed at that new number. (Weekend events need a guaranteed number by noon on Wednesday.)

Any event cancelled with less than 48 hours prior notice will be billed at 50% of the retail cost of your catering order.

Scheduling your Event

When scheduling an event at either the Alumni Center or the Memorial Union, please contact the reservations staff listed below. They can help you plan your event and any catering services that you may require.

Memorial Union	231-9447 or 231-8417
Alumni Center	231-6802 or 231-6803

Other University Locations

When scheduling an event in another campus location, it is the customer's responsibility to make all the facility arrangements with the appropriate people in that particular building, such as tables and garbage cans. After reserving your event location, please call the Memorial Union Dining Services office to place your food order, 231-8122. Dining services does not own or provide tables for events outside of the Memorial Union.

Locations Off University Property

When scheduling an event off campus you may contact the Memorial Union Dining Services Office to place your food order, 231-8122. Because of the cost of transportation, all off site catering requests may be assessed a delivery fee.

Additional Linen Costs

You may order them through us at the following rates.

Tablecloths	\$4.00 each
Skirting	\$10.00 each
Napkins	\$.25 each

NO outside food or Beverage may be brought into the Memorial Union or any dining center.

*If any member of your party should have any special dietary needs, please contact us in advance to accommodate these needs.

Continental Breakfast

Take your Pick

TWO ITEMS FOR \$4.25

Cake Donuts
Fried Rolls
Regular Muffins
Whole Fresh Fruit
Assorted Fruit Juices

THREE ITEMS FOR \$5.25

Bagels with Cream Cheese
Strudel Sticks
Petite Caramel Rolls
Petite Cinnamon Rolls

Served with Coffee

Coffee Breaks

BY THE DOZEN

Scones

(Chocolate Chunk, Blueberry, Apple Cinnamon, Cinnamon Chip, Cranberry Orange, Raspberry White Chocolate)	Regular \$21.95	Petite \$12.95
Petite Croissants served with Butter and Fruit Preserves	\$13.95	
Strudel Sticks (Apple, Cherry, Blueberry, Raspberry)	\$11.95	
Biscotti (Chocolate Almond & Nutty Almond)	\$9.95	
Fresh Baked Muffins (Banana Nut, Blueberry, Cranberry Nut, Apple Cinnamon, Chocolate Chip, Lemon Poppy Seed, Raisin Bran, and Orange Blossom)	Regular \$8.25	Petite \$4.75 Jumbo \$15.50
Bison Crunch Muffins	\$8.25	
Assorted Fried Rolls	\$6.95	
Cake Donuts	\$5.95	
Donut Balls	\$3.25	
Assorted Bagels with Cream Cheese (Boppa's Bagel's)	\$19.95	
Assorted Danish	Large \$21.95	Petite \$12.95
Assorted Rolls (Caramel, Cinnamon, Orange Cinnamon or Peanut Butter)	Regular \$9.95	Petite \$7.50

BY THE LOAF

Fruit Bread (12 slices per loaf) (Banana Nut, Lemon Poppy Seed, Blueberry, Chocolate Chip, Lemon Blueberry, Pumpkin, Double Chocolate, Cinnamon Swirl)	\$8.95
Fritter Bread (8 slices per loaf) (Apple or Raspberry)	\$8.95
Cinnamon Streusel Coffeecake (8 slices per pie)	\$8.95
Coffee Cake Rings (12 slices per ring) (Caramel Pecan, Lemon, Apple, Raspberry)	\$12.95

INDIVIDUAL LOAVES - By the half dozen

(Mini loaves of your favorites)	
Cinnamon Pullaparts	\$6.50
Caramel Pullaparts	\$6.50
Fruit Breads (Blueberry, Banana Nut, Lemon Poppy Seed, Lemon Blueberry, Chocolate Chip, Pumpkin, Double Chocolate, Cinnamon Swirl)	\$7.25
Cinnamon Streusel Coffeecake	\$4.95
Fritter Bread (Apple or Raspberry)	\$6.50

WHOLE FRESH FRUIT BASKET

Small (serves 10)	\$8.25
Medium (serves 25)	\$20.75
Large (serves 50)	\$41.50

YOGURTS

Individual Yogurts	\$1.25
Individual Yogurt Parfaits	\$2.95
Yogurt Parfait by the Bowl (serves 10)	\$15.00

BY THE DOZEN

Assorted Cookies	\$6.50
Tea Cookies	\$5.25
Frosted Cut-Out Cookies	\$8.50
Bison Cookies	\$7.50
Assorted Bars	\$8.50

Beverages

COLD	By the Gallon
Iced Tea	\$7.95
Strawberry Tea	\$8.25
Lemonade Iced Tea	\$8.25
Cherry Limeade Cooler	\$8.25
Pineapple Cooler	\$13.95
Lemonade	\$6.95
Raspberry Lemonade	\$8.25
Crystal Light Punch	\$7.95
(Citrus, Raspberry Ice, Fruit Punch, Strawberry Kiwi)	
Juice (Orange or Apple)	\$13.95
Jamaican Punch	\$13.95
Cranberry Punch	\$13.95
Tropical Punch	\$13.95

BY THE SERVING

Bottled Water	\$1.25
Assorted Fruit Juices, Bottled (Orange, Apple, Cranberry or Pink Grapefruit)	\$1.25
Soft Drinks (cans)	\$1.00
Milk, Skim or 2%	\$1.25

BY THE CARAFE

Juice (Orange, Apple, Tomato, or Cranberry)	\$5.25
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HOT

	By the Gallon
Coffee (Regular or Decaffeinated)	\$14.95
Gourmet Coffee (French Vanilla, Hazelnut)	\$15.95
Hot Water with Tea Bags	\$7.95
Hot Chocolate	\$10.95
Hot Apple Cider	\$11.95
Wassail	\$13.95

Breakfast Choices

SERVED UP Comes with coffee and orange juice

QUICHE ME \$7.25

Choose 1 (Ham & Cheese, Lorraine, Florentine, or Veggie) - Served with grilled hash browns and a Bison Crunch Muffin

OMELETS \$7.50

Choose 1 (Ham & Cheese, Veggie, or Cheese) - Served with grilled hash browns and a Bison Crunch Muffin

RISE & SHINE \$7.25

Scrambled Eggs and your choice of bacon or sausage links - Served with grilled hash browns and a Bison Crunch Muffin

CINNAMON SWIRL FRENCH TOAST \$7.25

3 slices of grilled french toast - Served with maple syrup and your choice of bacon or sausage links

BAGEL BREAKFAST SANDWICH \$7.25

Ham, egg & cheese on a bagel served with grilled hash browns

FOR YOUR HEALTH \$7.95

Oatmeal with all fixings, assorted bagels with cream cheese and individual yogurts

*Add fresh fruit cup for \$1.50 - per person (seasonal)

Build Your Own Breakfast Buffet

(Minimum 20 guests)

Choose 1 from each category

OPTION #1 \$7.50

(Served with Bison Crunch Muffins)

CAT. #1

Scrambled Eggs
Scrambled Eggs with cheese
Ham & Cheese Biscuit Egg Bake
Sausage Egg Bake
Biscuits with Sausage Gravy

CAT. #2

Bacon
Sausage Links

CAT. #3

Potato Pancakes
Grilled Hash Browns
Cheesy Hash Bake
American Fried Potatoes

OPTION #2 \$6.25

CAT. #1

Cinnamon Swirl French Toast
Pancakes
Blueberry Pancakes
Belgian Waffles
(served with Maple Syrup)

CAT. #2

Bacon
Sausage Links

*All Breakfast buffets served with coffee and orange juice on the buffet.

EXPAND YOUR BUFFET BY CHOOSING AN ADDITIONAL ITEM FROM:

Category #1	\$2.00	per person
Category #2	\$1.50	per person
Category #3	\$1.50	per person

ADD FRESH FRUIT CUP FOR \$1.50 PER PERSON (SEASONAL)

Specialty Salads

SANTA FE CHICKEN SALAD \$8.25

Shredded lettuce topped with fajita seasoned chicken breast, shredded cheddar cheese, tomatoes, black olives, green onions, pico, and tortilla strips. Served with guacamole, sour cream, and mexi ranch.

ASIAN NOODLE SALAD \$8.25

Noodles tossed in a sweet chili vinaigrette placed on a bed of romaine lettuce and topped with a teriyaki chicken breast, carrot strips, red peppers, green onion, and wonton strips. Served with sweet chili vinaigrette.

CITRUS CHICKEN SALAD \$8.25

Spring mix topped with a grilled chicken breast, red onion, mandarin oranges, raisins, sunflower seeds, and feta cheese on the side. Served with citrus vinaigrette.

ORIENTAL CHICKEN SALAD \$8.25

Romaine lettuce mixed with shredded cabbage and carrots, topped with chow mien noodles, toasted almonds, green onions, and chunks of crispy breaded chicken. Served with honey vinaigrette.

CHILI RANCH CHICKEN SALAD \$8.25

Spinach topped with popcorn chicken, fresh mushrooms, tomatoes, black olives, green onions, water chestnuts, and colored peppers. Served with ancho ranch dressing.

TURKEY COBB SALAD \$7.75

Mixed greens topped with turkey breast, tomatoes, black olives, bacon, eggs, broccoli, & cheddar cheese. Served with assorted dressings.

GRILLED CHICKEN CAESAR SALAD \$8.25

Romaine lettuce topped with a grilled chicken breast, red onions, black olives, tomatoes, croutons, and parmesan cheese. Served with caesar dressing.

CHEF SALAD \$7.25

Mixed greens topped with ham, turkey, cheese, eggs, cucumber, and tomatoes. Served with assorted dressings.

TACO SALAD \$7.50

A crisp flour tortilla filled with shredded lettuce, taco meat, black olives, shredded cheddar cheese, and diced tomatoes. Served with sour cream & salsa on the side.

POPCORN CHICKEN SALAD \$7.75

Mixed greens topped with popcorn chicken, cheddar cheese, tomatoes, black olives, and cucumbers. Served with honey dijon dressing.

GARDEN SALAD \$6.75

Mixed Greens topped with an assortment of fresh veggies. Served with assorted dressings.

*All salads can be prepared vegetarian. Please request this at the time you place your order.

ALL SALADS ARE SERVED WITH ARTISAN BREAD STICKS AND COFFEE.

Sandwiches

ITALIAN CLUB \$7.50

Slices of ham, salami, pepperoni, provolone cheese, green pepper, red onion, tomato, & leaf lettuce.
Served on a ciabatta roll with Italian mayo.

THE DAGWOOD \$7.50

Slices of turkey, ham, dill havarti cheese, cheddar cheese, red onions, green peppers, tomatoes, and leaf lettuce on sourdough bread.

THE CIABATTA \$7.50

Slices of smoked turkey, peppered bacon, provolone cheese, tomatoes, and leaf lettuce served on a ciabatta roll with aioli mayo.

TURKEY BRUSCHETTA \$7.50

Slices of turkey, provolone cheese, leaf lettuce served on a ciabatta roll with a fresh basil cucumber tomato salsa.

THIN SLICED PILE HIGH \$7.50

Your choice of turkey, ham, roast beef, or oven roasted chicken breast.
Served with provolone cheese, tomato, leaf lettuce on Multigrain bread.

SALAD SANDWICH \$7.25

Your choice of tuna salad, egg salad, crab salad, chicken salad, or ham salad.
Served on a Kaiser roll with tomato and leaf lettuce.

CALIFORNIA CLUB \$7.50

Slices of turkey, bacon, cheddar cheese, tomato, and leaf lettuce . Served on marble rye bread with an aioli mayonnaise.

CALIFORNIA DREAMER \$6.75

Your choice of herb cream cheese spread or garlic hummus.
Served with an array of veggies and dill havarti cheese served on a Kaiser roll.

FRENCH DIP \$7.50

Slices of warm roast beef piled on a French hoagie served with provolone cheese and sautéed onions.
Au jus served on the side for dipping.

CHICKEN FILET \$7.50

Grilled chicken breast served on a Kaiser roll and garnished with tomato and leaf lettuce.
*you can add cheddar cheese and bacon for an additional \$1.00 per person.

BREADED CHICKEN FILET \$7.50

Breaded chicken filet served on a Kaiser roll and garnished with lettuce and tomato.
*you can add cheddar cheese and bacon for an additional \$1.00 per person.

CHICKEN STRIP MELT \$7.50

Fried chicken strips, sliced ham, cheddar cheese, served warm with leaf lettuce, and tomato on a French hoagie with Honey Dijon on the side

ITALIAN MELT \$7.50

Slices of ham, salami, pepperoni, and provolone cheese, served warm with red onion and green pepper on a French hoagie with Italian mayo on the side.

HALF SANDWICH AND SOUP \$7.50

A half sandwich and a cup of soup of the day.

*Sandwich choices: (Choose 1) Dagwood, California Club, or Thin Sliced Pile High. (Sorry no exceptions)

Wraps

ORIENTAL CHICKEN WRAP \$7.50

Crispy fried chunks of chicken, shredded cabbage, carrots, romaine lettuce, toasted almonds, and green onions tossed in a honey vinaigrette and wrapped in a whole wheat tortilla.

SMOKEY SANTA FE WRAP \$7.50

Layers of smoked turkey, bacon, cheddar cheese, shredded lettuce, diced tomatoes, and avocados tossed in a chipotle mayonnaise and wrapped in a whole wheat tortilla.

CAJUN RANCH & CHICKEN WRAP \$7.50

Chunks of white breast meat, shredded lettuce, cheddar cheese, tomato, and red onion tossed in a Cajun ranch dressing and wrapped in a whole wheat tortilla.

TURKEY DILL WRAP \$7.50

Slices of smoked turkey, American cheese, cucumbers, tomatoes, and shredded lettuce wrapped in a whole wheat tortilla and a creamy dill mayonnaise.

TURKEY CLUB WRAP \$7.50

Slices of turkey, bacon, shredded lettuce, shredded cheddar cheese, tomatoes, and NDSU Sauce all wrapped in a whole wheat tortilla.

CHICKEN CAESAR WRAP \$7.50

Chunks of white breast meat, romaine lettuce, black olives, and shredded parmesan cheese tossed with creamy Caesar dressing and wrapped in a whole wheat flour tortilla.

CHICKEN STRIP WRAP \$7.50

Crispy fried strips of chicken, bacon, cheddar cheese, shredded lettuce, tomatoes, and honey dijon dressing wrapped in a whole wheat tortilla.

ALL SANDWICHES AND WRAPS ARE SERVED WITH PASTA SALAD, KETTLE CHIPS,
PICKLE, AND COFFEE.

YOU CAN ADD A CUP OF SOUP FOR AN ADDITIONAL \$1.50 PER PERSON.

Served Luncheons

TERIYAKI CHICKEN \$7.25

Chicken breast marinated in a sweet teriyaki sauce, grilled to perfection and served with yellow rice, vegetable du jour and dinner rolls.

CAJUN CHICKEN BREAST \$7.25

Chicken breast seasoned with a mixture of cajun spices, grilled to perfection topped with béarnaise sauce served on a bed of wild rice, vegetable du jour, and dinner rolls.

CHICKEN ROSEMARY \$7.25

Chicken breast topped with a rosemary cream sauce served with wild rice, vegetable du jour and dinner rolls.

ASIAN GARLIC CHICKEN \$7.25

Chicken breast marinated in a rich sesame garlic sauce, baked to perfection and served with yellow rice, vegetable du jour and dinner rolls.

HOME STYLE MEATS (CHOOSE 1) \$7.95

Roast Beef, Roast Pork, Roast Turkey or meatloaf served with mashed potatoes, gravy, vegetable du jour, and dinner rolls.

BEEF STROGANOFF \$7.25

Traditional beef stroganoff served over egg noodles with vegetable du jour and dinner rolls.

HOT SANDWICH (CHOOSE 1) \$7.25

Roast Beef, Roast Pork, Roast Turkey, or Meatloaf. Served open faced with mashed potatoes, gravy, and vegetable du jour.

HAMBURGER STEAK \$7.25

Grilled Ground Beef Pattie topped with a mushroom sauce served with garlic smashed potatoes vegetable du jour, and dinner rolls.

SOUP IN A BREAD BOWL (CHOOSE 1) \$7.95

Chili, Beer Cheese, Chicken Wild Rice, Broccoli Cheese, Chicken Noodle, or Cheesy Chicken Tortilla served in a sourdough bread bowl and served with a small house salad.

LASAGNA \$7.25

Traditional meat lasagna served with vegetable du jour and breadsticks.

GRILLED CHICKEN ALFREDO \$7.95

Traditional alfredo sauce and grilled chicken breast served on a bed of fettucini noodles with vegetable du jour, and breadsticks.

PASTA PRIMAVERA \$7.50

Traditional alfredo sauce with broccoli, baby carrots, colored peppers, and mushrooms. Served on a bed of fettucini noodles, with vegetable du jour and breadsticks.

ALL MEALS INCLUDE COFFEE.

*ADD A HOUSE SALAD FOR AN ADDITIONAL \$1.50

Build Your Own Lunch Buffet \$7.95

CHOOSE 1 ENTRÉE

Meatloaf with Sassy Sauce
Swedish Meatballs
Fried Chicken
Roast Beef
Roast Pork
Roast Turkey
Chicken Supreme
Rotisserie Chicken

CHOOSE 1 SIDE

Mashed Potatoes with gravy
Au Gratin Potatoes
Sage Stuffing
Cheesy Hash Bake
Scalloped Potatoes

Add an extra entrée for \$2.00

Add an extra side for \$1.00

SERVED WITH VEGETABLE DU JOUR, DINNER ROLLS, AND COFFEE.

DAKOTA BUFFET \$7.95

Choose 1 Entrée: Pulled BBQ Beef, Pulled BBQ Pork, Pulled BBQ Chicken, or Hot Sliced Ham

Choose 1 Side: Calico Beans, Creamy Dill Potato Salad, or Coleslaw

Served with kettle chips, Kaiser Rolls, and lemonade

BAKED POTATO BAR \$7.45

Large baked potatoes with all the fixings, house salad, and dinner rolls

Served with coffee

PASTA BAR \$7.45

Choose 1 Pasta: Rotini Noodles, Whole Wheat Spaghetti Noodles, or Fettuccine Noodles

Choose 2 Sauces: Traditional Meat, Marinara, Alfredo, Tomato Basil Alfredo, or Chicken Alfredo

Served with vegetable du jour, garlic bread, and coffee

FAJITA BAR \$8.50

Comes with seasoned chicken, sautéed onions, peppers, refried beans, Spanish rice, and all of the fixings.

Served with coffee

ADD A HOUSE SALAD TO YOUR BUFFET FOR AN ADDITIONAL \$1.50 PER PERSON

BUILD YOUR OWN SANDWICH BAR \$7.45

An assortment of deli meats, cheeses, fresh vegetable toppings, breads, and condiments.

(We offer Hummus for Vegetarians)

Choose: Soup Du Jour or Pasta Salad - Served with kettle chips and coffee

BUILD YOUR OWN SALAD BAR \$7.25

Your choice of: (Choose 1)

Traditional tossed salad with assorted toppings and assorted dressings

Caesar salad with assorted toppings and Caesar dressing

Served with soup of the day, dinner rolls and coffee

Build Your Own Picnic \$8.50

ENTRÉE CHOICES (SELECT ONE)

Hamburgers
Bratwurst
Chicken Breasts
BBQ Pulled Beef
BBQ Pulled Chicken
BBQ Pulled Pork
Veggie Burgers

Additional Entrée Choice: \$2.00

SIDE CHOICES (SELECT ONE)

Creamy Dill Potato Salad
Rainbow Rotini Pasta Salad
Turkey Twist Pasta Salad
Coleslaw
Bowtie Pasta Salad
Spring Garden Pasta Salad
Baked Beans

Additional Side Choice: \$1.00

PICNICS INCLUDE:

Potato chips, watermelon, assorted cookies, lemonade, and ice water
Bun and condiments to accompany your entrée choice
Served on disposable paper products

*Available May through September (outdoor grilling weather permitting)

Box Lunches \$6.95

Select one item from each category

Turkey Breast
Ham
Roast Beef
Chicken Breast
Italian (Ham & Salami)
Egg Salad
Tuna Salad
Chicken Salad
Hummus

Colby Jack Cheese
Cheddar Cheese
Swiss Cheese
Dill Havarti
Provolone Cheese
Pepper Jack Cheese
American Cheese

Kaiser Roll
12 Grain Bread
Cottage White Bread
Cottage Wheat Bread
Cottage Rye Bread
White Sub Bun
Wheat Sub Bun
Whole Wheat Wrap

*SERVED WITH KETTLE CHIPS, COOKIE, AND CANNED POP OR BOTTLED WATER
(Other menu items can be served box lunch style. Please inquire when you place your order.)

Platters, Dips & Munchies

HOT DIPS (Serves Approximately 30)

Beer Cheese Fondue with Bubble Bread	\$33.00
Layered Pizza Dip with Baguettes	\$28.00
Creamy Crab Dip with Baguettes	\$33.00
Spinach & Artichoke Dip with Tortilla Chips	\$33.00
Queso Dip with Tortilla Chips	\$30.00

COLD DIPS (Serves Approximately 30)

Bruschetta with Baguettes (Traditional Tomato or Mushroom)	\$24.00
Spinach Dip with Sourdough bread	\$24.00
Southwest Salsa with Tortilla Chips	\$18.00
Shrimp Salsa with Tortilla Chips	\$38.00
Avocado Salsa with Tortilla Chips	\$22.00
Roasted Red Pepper Dip with Baguettes & Veggies	\$22.00

PLATTERS (Serves approximately 30)

Brie Encroute' with Crackers	\$45.00
BLT Dip with Baguettes	\$35.00
Tex Mex Layered Dip with Tortilla Chips	\$35.00
Smoked Salmon Platter with Crackers	\$ market price
Garden Patch Pizza	\$26.00
Fruit Pizza	\$26.00
Mini Subs (Ham & Turkey, Italian, or Veggie)(12 slices per sub)	\$12.00
Chipotle Ranch Layered Dip with Tortilla Chips	\$30.00
Antipasto Platter	\$35.00

MUNCHIES

Mixed Nuts (Per Pound)	\$10.00
Mints (Per bag)	\$8.00
Popcorn (Per Bag) serves 15	\$5.00
Pretzels (Per Bag) serves 15	
Plain	\$5.00
with Ranch	\$8.00
Tortilla Chips with Salsa serves 15	\$8.00
Potato Chips & French Onion Dip serves 15	\$8.00
Doritos, Cheetos, or Sun Chips (Per Bag) serves 15	\$7.00
Seasoned Bagel Chips & Italian Dipping Sauce serves 15	\$18.00
Chex Party Mix (Per Bag) serves 30	\$15.00
Flavored Chips (Sour Cream & Onion, Plain or BBQ) serves 15	\$5.00

Trays

SIZES

Small 9"
Medium 12"
Large 16"
X-Large 18"

MEAT & CHEESE TRAYS WITH CRACKERS

X-Large Serves 60	\$95.00
Large Serves 40	\$65.00
Medium Serves 25	\$40.00
Small Serves 10	\$18.00

CUBED CHEESE TRAYS WITH CRACKERS

X-Large Serves 60	\$95.00
Large Serves 40	\$65.00
Medium Serves 25	\$40.00
Small Serves 10	\$18.00

MEAT TRAYS WITH CRACKERS

X-Large Serves 60	\$98.00
Large Serves 40	\$68.00
Medium Serves 25	\$48.00
Small Serves 10	\$22.00

SLICED CHEESE TRAYS WITH CRACKERS

X-Large Serves 60	\$95.00
Large Serves 40	\$65.00
Medium Serves 25	\$40.00
Small Serves 10	\$18.00

FRESH FRUIT TRAYS (In Season)

X-Large Serves 40	\$75.00
Large Serves 30	\$55.00
Medium Serves 20	\$40.00
Small Serves 10	\$20.00
Fruit Dip (Per Pound) (Strawberry or Orange Cream)	\$7.50

VEGETABLE TRAYS

X-Large Serves 60	\$75.00
Large Serves 40	\$55.00
Medium Serves 25	\$40.00
Small Serves 10 (Dilly Ranch or Caesar Dip)	\$20.00

DELUXE CHEESE TRAY WITH CRACKERS Serves 40 \$80.00

Brie Encroute', Gouda, Boursin Ball & a Variety of other Cheeses

FRUIT & CHEESE TRAY Serves 25 \$55.00

Seasonal Fruit and Cubed Cheeses

RELISH TRAY Serves 25 \$40.00

BOURSIN CHEESE BALL WITH CRACKERS Serves 40 \$35.00

HORSERADISH BACON CHEESE BALL WITH CRACKERS Serves 40 \$35.00

CHEDDAR CHEESE BALL WITH CRACKERS Serves 40 \$35.00

GARLIC PARMESAN CHEESE BALL WITH CRACKERS Serves 40 \$35.00

VARIETY CHEESE BALL TRAY WITH CRACKERS Serves 40 \$40.00

(Smaller Versions of the Larger Cheese Balls)

Hot Hors D'oeuvres

BY THE DOZEN

Basil Mushroom Pastry Cups	\$7.95
Chicken Taco Wonton Cups	\$7.95
Sweet Chicken Bacon Bites	\$7.95
Bacon Wrapped Scallops	\$15.95
Fried Wontons with Sweet & Sour Sauce (Pork or Cream Cheese)	\$6.95
Stuffed Mushrooms (Chicken, Italian or Veggie)	\$15.95
Petite Egg Rolls with Sweet & Sour Sauce (Pork or Veggie)	\$12.95
Stuffed Shrimp	\$19.95
BBQ Pulled Meat with Cocktail Buns (Pork, Beef or Chicken)	\$13.95
Mini Quiche (Ham, Bacon or Veggie)	\$7.95
Potato Skins with sour cream (Bacon & Cheese or Veggie)	\$13.95
Chicken, Mozzarella & Red Pepper Tarts	\$7.95
Potato Skin Poppers served with Mexican sour cream	\$13.95

BY THE POUND

Honey Stung Chicken Drummies	\$11.95
Walleye Fingers with Tartar Sauce	\$21.95
Chicken Strips with BBQ Sauce	\$9.95
Honey BBQ Cocktail Smokies	\$9.95
Sweet & Sassy Cocktail Smokies	\$9.95
Thai Curry Grilled Shrimp	\$22.95
Chicken Nuggets with BBQ Sauce	\$9.95
Popcorn Chicken with Ancho Ranch	\$10.95
Cocktail Meatballs (BBQ or Honey Garlic)	\$9.95

Cold Hors D'oeuvres

BY THE POUND

Shrimp Cocktail with Cocktail Sauce	\$22.95
Stuffed Shrimp (jumbo shrimp stuffed with a seasoned creamcheese)	\$22.95

BY THE DOZEN

Candied Bacon	\$7.75
Deviled Eggs (Original or Ranch)	\$7.95
Dollar Buns (Ham, Turkey, Egg Salad or Chicken Salad)	\$11.95
Petite Cream Puffs (Filled with Ham Salad, Cranberry Chicken Salad or Egg Salad)	\$10.95
Petite Croissants (Filled with Egg, Tuna, Chicken or Crab Salad)	\$18.95
Assorted Canapes	\$13.95
Antipasto Kabobs	\$6.95
BLT Crostini's	\$12.95
Mediterranean Crostini's	\$12.95
Assorted Pinwheels (Southwest, Ham & Swiss, Beef & Spinach, Turkey & Spinach, or Veggie)	\$12.95
Mini Fresh Fruit Kabobs (Seasonal)	\$14.95
Mini Cheese & Fruit Kabobs	\$14.95
Salami Coronets	\$9.75

Dinner Buffets

Build Your Buffet \$11.00

(Choose 1 from each category)

ENTRÉE'S

Swiss Steak	Chicken Cordon Blue
Peppered Pork Loin	Chicken Supreme
Lemon Pepper Haddock	Swedish Meatballs
Fried Chicken	Pork Loin with Mushroom Wine Sauce
Chicken Kiev	Pork Roast
Rotisserie Chicken	Roast Beef

SIDE DISHES

Garlic Mashed	Golden Potatoes
Wild Rice Blend	Au Gratin
Mashed Potatoes with gravy	

SALAD

House Salad or Caesar Salad. Served with Vegetable du Jour, dinner rolls, and coffee.

Additional Entrée' \$3.00 per person

Additional Side \$1.50 per person

ITALIAN BUFFET \$11.50

Beef Lasagna, Rotini Noodles with Italian Meat Sauce & Alfredo Sauce, House Salad, Garlic Bread, Vegetable du Jour, and coffee.

ROUGH RIDER BUFFET \$10.95

Slow roasted Beef, BBQ Chicken, Buns, Baked Beans, Creamy Dill Potato Salad, kettle chips, and Coffee.

Chef Carved

(Minimum 25 guests)

ENTRÉE'S

\$14.95	Whole Roasted Turkey
\$14.95	Bourbon Pork Loin
\$19.95	Peppered Beef Tenderloin
\$14.95	Teardrop Ham
\$19.95	Prime Rib of Beef

SIDES (CHOOSE 1)

Fruited Wild rice
Baby "B" Potatoes
Rosemary Roasted reds
Smashed Potatoes
Stuffing

SALADS (CHOOSE 1)

Spinach Salad
Tuscan Salad
House Salad
Caesar Salad

Additional Entrée's \$3.00 per person

Additional Side \$1.50 per person

Additional Salad \$ 1.50 per person

Served with Vegetable du Jour, assorted breads, and coffee.

Served

CHICKEN VERONIQUE \$11.50

Sautéed Breast of Chicken served with a slightly sweet cream sauce and grapes.

PLUM GLAZED PORK LOIN \$10.50

Marinated Pork Loin sliced and served with a drizzle of a sweet and savory plum glaze.

CAJUN CHICKEN \$11.50

Grilled Chicken Breast lightly seasoned and served with béarnaise sauce.

BOURBON MARINATED PORK CHOP \$13.95

Marinated Pork Chop grilled and served with a drizzle of Bourbon glaze.

CHICKEN MARSALA \$11.50

Lightly breaded breast of chicken sautéed and served with a Marsala Wine Sauce.

CHICKEN KIEV \$11.50

Chicken stuffed with butter and herbs.

CHICKEN CORDON BLEU \$11.50

Chicken stuffed with ham and Swiss cheese.

PARMESAN CRUSTED WALLEYE \$18.95

Filet of Walleye seasoned, breaded and sautéed and served with tartar sauce.

SALMON WILL LEMON DILL SAUCE \$18.95

Filet of salmon lightly seasoned and drizzled with a light lemony dill sauce.

GARLIC & HERB SHRIMP SKEWERS \$13.95

Grilled Skewers of shrimp marinated and then grilled with a garlic and herb butter.

GINGER & LIME SHRIMP SKEWERS \$13.95

Grilled Skewers of shrimp marinated and then grilled with an Asian twist of soy, ginger and lime.

STUFFED SHRIMP \$13.95

Butterflied Shrimp stuffed with a mixture of crab, Seasoned Breadcrumbs and spices.

STEAKS (lightly seasoned and grilled)

Top Sirloin 8 oz. \$15.95

Ribeye 10 oz. \$18.95

New York Strip 10 oz. \$19.95

*Add a skewer of Shrimp or 3 Stuffed Shrimp for an additional \$3.00

VEGETABLE KABOBS \$10.50

A mixture of veggies marinated in a sweet soy based sauce, grilled and served on a bed of Wild Rice.

STUFFED PORTABELLA MUSHROOM \$10.50

A mixture of wild rice, veggies and cheese stuffed in a grilled portabella mushroom and served on a bed of sautéed spinach.

CHOOSE A SIDE: Baked Potato, Parmesan Roasted reds, Rosemary Roasted reds, Garlic Smashed Potatoes, or Wild Rice

CHOOSE A SALAD: Tuscan, Caesar, House, or Spinach

ALL DINNERS SERVED WITH VEGETABLE DU JOUR, ASSORTED BREADS, AND COFFEE.

Pasta's

CHICKEN PARMESAN \$11.95

Parmesan crusted breast of chicken sautéed and served on a bed of Linguini Pasta and smothered with marinara.

CHICKEN ROMANO \$11.95

Breaded and seasoned breast of chicken sautéed and served on a bed of linguini pasta, tomatoes, kalamata olives, garlic, and Italian seasonings.

BRUSCHETTA CHICKEN PASTA \$11.95

Lightly seasoned grilled breast of chicken served on bed of angel hair pasta, fresh tomato bruschetta marinara, and garnished with parmesan cheese.

CAJUN CHICKEN PASTA \$11.95

Cajun seasoned breast of chicken served on top of penne pasta tossed with assorted peppers, onions, mushrooms, garlic, and a creamy Cajun alfredo sauce.

LASAGNA CHEESE ROLL-UPS \$11.95

Traditional Italian Cheese blend rolled in lasagna noodles and smothered in either meat sauce or marinara.

SPAGHETTI & MEATBALLS \$10.95

Whole wheat spaghetti noodles topped with meatballs and a traditional spaghetti sauce.

FETTUCCINI ALFREDO

Fettuccini noodles topped with a creamy alfredo sauce.

with Garlic Shrimp	\$13.95
with Italian Chicken	\$11.95
with Grilled Chicken	\$11.95
with Veggies	\$10.95

CHOOSE A SALAD: Tuscan, House, Spinach or Caesar

SERVED WITH ASSORTED BREADS AND COFFEE.

Desserts

LAYER CAKE \$2.75

Layers of moist cake and creamy frosting (chocolate, carrot, and German chocolate)

CHOCOLATE CARAMEL CAKE \$2.50

Moist devil's food chocolate cake oozing with caramel inside and out

GRASSHOPPER FUDGE CAKE \$2.50

White cake with hot fudge and crème de menthe infused throughout

RASPBERRY LEMONADE CAKE \$2.50

Moist white cake with raspberry jello and lemonade infused throughout

CRANBERRY BREAD PUDDING \$2.50

With vanilla sauce

ANGEL FOOD CAKE \$1.95

With strawberries and whipped cream

LEMON ANGEL FOOD CAKE \$1.95

With a powdered sugar glaze

CHEESECAKE \$2.95

Served with strawberries

TURTLE CHEESECAKE \$2.95

ENGLISH TRIFLE \$3.50

Vanilla pound cake, vanilla custard, and assorted berries laced with orange liqueur

CARAMEL BROWNIE TRIFLE \$3.50

Fudge brownie, caramel sauce, chocolate pudding, whipped topping, and nuts

TRADITIONAL PIES \$1.95

Cherry, Blueberry, Apple, Pumpkin, Banana Cream, Coconut Cream, and Pecan

KEY LIME PIE \$3.95

BOSTON CREAM PIE \$2.50

GOURMET PIES \$2.75

Taffy Apple, French Silk, Peach Berry, Lemon Crunch, Cookies and Cream, or Strawberry Rhubarb

Desserts

BY THE BITE (By the Dozen)

Mini Cupcakes \$5.95
 Carrot Bites \$6.95
 Brownie Bites \$6.95
 Lemon Bites \$6.95
 Macaroon Cups \$10.95
 Mini Cheesecakes \$13.95
 Dipped Strawberries \$market price

SHOOTERS \$2.25

Carrot
 Strawberry Cheesecake
 Key Lime
 Turtle
 Berry Crisp
 Kahula and Coffee
 Crème de Menthe
 Chocolate Raspberry

PETITE DELIGHTS (By the Dozen)

Kahula Kisses \$12.95
 Raspberry Truffles \$12.95
 Key Lime Tarts \$12.95
 Petite Fruit Tartlets \$12.95
 Brownie Petit Fours \$8.95
 Vanilla Petit Fours \$8.95

Cakes

We offer a variety of flavors and frostings for every taste. Choose from the traditional white, chocolate, yellow, lemon or marble, or something a little different such as white with lemon filling, or chocolate with raspberry filling. If you desire something really different, bring in your ideas to us and we will try to accommodate your request.

SIZE	SERVES	PRICE
Quarter Sheet	24	\$19.99
Half Sheet	48	\$29.99
Full Sheet	96	\$43.99
8" Round	Varies	\$15.00
*All logos or pictures add		\$8.00

Chocolate Caramel Cake, Grasshopper Fudge Cake, Raspberry Lemonade Cake & Carrot Cake with Cream Cheese Frosting

SIZE	SERVES	PRICE
Quarter Sheet	24	\$24.99
Half Sheet	48	\$36.99
Full Sheet	96	\$49.99
*All logos or pictures add		\$8.00

CUPCAKES	by the Dozen	Frosted	\$8.99
	(white or chocolate)	Decorated	\$11.99

Wedding & Anniversary Cakes

ROUND

SIZE	SERVES	PRICE
6"	12	\$27.00
8"	22	\$49.50
10"	36	\$81.00
12"	52	\$117.00
14"	72	\$162.00
16"	94	\$211.50

SQUARE

SIZE	SERVES	PRICE
6"	18	\$40.50
8"	32	\$72.00
10"	50	\$112.50
12"	72	\$162.00
14"	98	\$220.50
16"	128	\$288.00

SHEET CAKES (Scored with Rose Bud & Leaf)

SIZE	SERVES	PRICE
Quarter Sheet	24	\$19.99
Half Sheet	48	\$29.99
Full Sheet	96	\$43.99

*Includes Plastic Pillars and Cake Bases